



TASTING OPTIONS

Three savory + Dessert - \$85

Three savory + Composed Cheese + Dessert - \$95

Chef's 12 Course Tasting Menu- \$195

custom wine pairings available for all tasting options

1st Course

Father's Garden 18

Heirloom Toybox Tomatoes, Snap Peas, Chèvre, Tomato Consommé

Smoked Farm Salad 16

Baby Lettuces, Boquerones, Charred Tomato, Anchovy Tuille

Memories of Ice Pond 19

Charred Trout, Shishito-Umeboshi, Blistered Cucumber

Pacific Abalone 24

Grilled Abalone, Marinated Myoga, Green Curry Tapioca

Honey Milk Foie Gras 20

Pickled Cherries, Huckleberries, Honey Almond Milk

2nd Course

Mirabelle Row 20

Seasonal Variety of Local Purveyors' Vegetable Harvest, Grilled Veal Tongue

Summer Truffle Tagliatelle 22

House Made Pasta, Parmesan Cream, Hazelnut

Seared Summer Scallops 23

Melon, Almonds, Cucumber, Radish

Maryland "She" Crab 24

Celtuce, Old Bay Pine Nuts, Sherry Pearls

Ris de Veau Tartlet 22

Artichoke Barigoule, Roasted Garlic Purée, Blis Elixer Vinegar



3rd Course

Forest Landscape 29

Braised Mushrooms, Wheat Berries, Tarragon Moss, Black Garlic

Roasted Halibut "New England" Style 32

Littleneck Clams, Confit Leek, Soubise

Butter Poached Maine Lobster 39

Baby Corn, Shoot Salad, Bacon-Hazelnut Sand

Alina Duck 35

Seared Breast & Leg Confit, Rhubarb, Cashew, Dukkah

Stuffed Quail 36

Mustard Greens, Sesame, Pioppini Mushroom, Chestnut Bisque

Rocky Hollow Pig Assiette 38

Farmer Cuts, Charred Onions, Purple Cabbage, White Garlic Purée

Duet of Aegean Lamb 35

Loin & Belly, Cherry Mastic, Yogurt Mahlab, "Moussaka" Brunoise

Puchero Short Rib 33

Caramelized Banana, Patty Pan Squash, Puchero Broth